

"All Taste, No Gluten!"

Brunch Menu

This is a dedicated gluten-free facility. To ensure we maintain a 100% gluten-free environment, we appreciate that you please *do not bring outside food or drink* into the restaurant. Thank you!

We can accommodate most other allergies upon request, but please *notify your server of your dietary needs*, even if you are a regular customer.

Plates

Eggs & Bacon, Down Under Style *(contains egg, dairy—either can be omitted upon request)*

Two eggs made your way (fried, scrambled or poached) with a slice of crispy bacon and melted baby swiss, all on a fresh baked bun. This scrummy brekky is served with sides of roasted bell pepper chutney and our own homemade cilantro pesto, then garnished with fresh berries. **9.95** (27)

Waffles *(contains egg—no substitutions)*

Fresh, hot dairy-free "buttermilk" waffles right out of the iron. Served with homemade, dairy-free ice cream, and garnished with fresh fruit and 100% pure cane sugar syrup. It's all made right here.

Single **8.95** (28)

Double **12.95** (29)



French Toast *(contains egg—no substitutions)*

A stack of fresh bread, egg-soaked and fried, dusted with cinnamon sugar, splashed with pure cane sugar syrup, and garnished with fresh fruit. **9.95** (30)

Quiche & Salad *(contains egg, dairy—no substitutions)*

Our delicious, traditional, fresh-baked quiche. Filled with a blend of aged cheddar, cream, and eggs, and vegetables and baked into a fresh, flaky pie crust.

Ask your server for today's selection. Served with a side salad. **10.95** (13)

Pasta Bake & Salad *(contains egg, dairy—no substitutions)*

Layers of spinach, cheese, and pasta with roasted bell pepper & tomato sauce, and topped with creamy cheese and our famous cilantro pesto. Served with a side salad. **10.95** (10)

Salad Dressings – *Made on-site from scratch. Contain no fructose.*

Orange Crisp: olive oil, orange oil, garlic, simple sugar, lemon juice, water

Lime Tang: olive oil, simple sugar, vinegar, lime oil & garlic

Honey Mustard: olive oil, simple sugar, water, mustard, turmeric, vinegar & garlic



Sides & Extras

Side Salad (with choice of our famous house-made dressings) **5.95** (20)

Add two extra eggs **1.50** (46)

Add extra bacon. **1.50** (48)

Cilantro Pesto. **1.50** (22)

Sugar Syrup. **1.50** (47)

Scoop of Ice Cream. **2.95** (23)

Large carry-out container.0.25 (25)

Small carry-out container.0.20 (26)

To-go cup 0.20 (26)

Leave room for our wicked desserts—check out the cabinet!

Prices subject to change without notice

A 20% gratuity will be added to all groups of 5 or more.

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Beverages

free refills *NOT* included unless otherwise noted

Coffee (triple strength "Rush") (<i>free refills</i>)	2.50 (36)
(If this doesn't get you going, know that you are already gone!)	
Iced Tea (unsweetened) (<i>free refills</i>)	2.50 (37)
Topo Chico Sparkling Water (<i>plain</i>)	2.50 (54)
Topo Chico Sparkling Water (<i>lime</i>)	2.50 (55)
Orange or Pineapple Juice	1.95 (38)
Sierra Mist Natural (<i>sweetened with cane sugar</i>)	1.95 (43)
Diet Coke	1.95 (39)
Mexican Coke (<i>sweetened with cane sugar</i>)	2.50 (40)
Hot Tea (<i>see our range</i>)	2.50 (41)
Italian Soda (<i>ask your server for today's flavors</i>)	2.95 (56)

Dessert

We have a wide variety of very tasty cakes and other desserts in our cabinet at all times. They are all hand-made here, fresh from real food ingredients. Not only do they taste great, but invariably you will find something delicious that will cover whatever allergy you may suffer.

Single-layered Cake Slice	5.75 (44)
Multi-layered Cake Slice	6.95 (45)
Chocolate Extreme Brownie	5.45 (90)
Cookies (2-pack)	from 3.45

Ask about our whole cakes & pies!



About The Little Aussie Bakery & Cafe

The Story: We were established in 2006 by Australian registered nurses Rita Sturzbecher & John Apostolovic as a dedicated GF experimental kitchen. Built on the premise that it is possible to create gluten-free food that meets the dietary needs of growing numbers of gluten intolerant, while celebrating all the best that food has to offer in taste and texture, regardless of dietary issues.

Validation came in 2011 when Rita was recognized as one of the top 10 artisan bakers in the U.S. by Dessert Professional Magazine. After tasting our product for yourself, come and enjoy a meal and so much more at our Bakery & Cafe right here in San Antonio Texas. Rita sees to it that our staff is more knowledgeable than our customers so there's nothing you can't ask, and you won't be left guessing!